

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1. (Original) A slowly digestible starch product, characterized in that the starch product has a swellable network, the linking points of which are formed by crystallites, and that the starch product has an initial hydrolysis rate (H_0) < 300%/h.
2. (Original) The starch product according to claim 1, characterized in that the starch product has a constant or nearly constant hydrolysis rate (H_c) for at least 0.25 h, in particular < 300%/h.
3. (Currently amended) The starch product according to ~~claim 1 at least one of the preceding claims~~, characterized in that a portion of the starch product measuring > 20% is hydrolyzed at a constant or nearly constant hydrolysis rate (H_c).
4. (Currently amended) The starch product according to ~~claim 1 at least one of the preceding claims~~, characterized in that the starch product has a swelling level (Q) ranging from 1.1-4 after swelled in water at room temperature.
5. (Currently amended) The starch product according to ~~claim 1 at least one of the preceding claims~~, characterized in that the DSC melting point (T_p) of the crystallites measures > 70°C.
6. (Currently amended) The starch product according to ~~claim 1 at least one of the preceding claims~~,

characterized in that the starch product has a percentage of resistant starch ranging from 0-50%.

7. (Currently amended) The starch product according to claim 1 at least one of the preceding claims, characterized in that the starch product has 1-95% short-chain amylose, and in particular that the starch product has network-linking mixed crystallites consisting of this amylose and the basic starch.
8. (Original) A method for manufacturing a slowly digestible starch product, characterized in that the starch is at least partially gelatinized or at least partially plasticized, and, if necessary, a mixture of the at least partially gelatinized or at least partially plasticized starch with a short-chain amylose is obtained, and the starch or starch mixture prepared in this way is conditioned, during which a starch network is set, and the resultant starch product has an initial hydrolysis rate (H_0) < 300%/h.
9. (Currently amended) The starch product according to claim 1 at least one of the preceding claims, characterized in that the starch product has at least one additive, in particular a percentage of soluble fibers.
10. (Currently amended) The starch product according to claim 1 at least one of the preceding claims, characterized in that the starch product is added to a food as an ingredient, in particular to a bar and the like, and/or is present as a tablet and/or food per se, in particular as a cereal or snack.